



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME BISTRO CAFE & BAR		REINSPECTION DATE 8/25/2016	INSPECTOR Jane Troy	DATE 8/25/2016
LOCATION 14-16 STATE ST, REDLANDS, CA 92373		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:45 AM	TIME OUT 1:40 PM	FACILITY ID Not Specified	RELATED ID SR0073353	PE 1765
		SERVICE: 025 - PLAN REVIEW		
		RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED		
		ACTION: 55 - PLANS APPROVED		

RETAIL FOOD PLAN CHECK - PInCk PEP New 0-1,499 SqFt

17K986 Plans - Plan Review Approved

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: Plans have been approved for the construction of a new food facility. Proposed menu includes an oyster bar, as well a full lunch and dinner menus.

Description: Thank you for your plan submittal. Plans have been approved with the following corrections. This approval does not constitute authority to violate any provision of the related codes, ordinances, or regulations, nor does it prevent further correction of errors found on the plan or with installation upon field inspection. All construction must conform to these approved plans. Alterations or changes to these plans must have review and written approval by the Plan Check Section of Environmental Health Services prior to construction.

17K045 Construction - Plan - Mop Rack

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114282

Inspector Comments: Recommend mop sink be floor mounted. Install a mop/broom rack on the wall above the mop sink.

Description: Provide a mop rack in the mop sink area.

17K057 Equipment - Construction - Walls

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Recommend that every other piece of cooking equipment be on caster for ease of cleaning behind equipment. Gas cooking equipment on casters requires quick gas disconnects and restraints attached to the wall.

Description: The cooking equipment must be spaced six (6) inches apart and from adjacent walls, or flashed together and to the walls, or, the cooking equipment must be equipped with commercial castors and quick disconnect gas lines.

17K087 Equipment - Bar - Ice - Cold plate

Compliance Date: Not Specified

Not In Compliance

Reference - Reference Number - SBC Policy

Inspector Comments: Verify that jockey box has an integral cold plate.

Description: Where jockey boxes are used, they must include an integral cold plate, such that pressurized lines do not pass through customer ice.

17K088 Equipment - General - ANSI

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114130(b)

Inspector Comments: Verify that all food service equipment is listed by an ANSI accredited sanitation testing agency.

Description: All new and replacement food-related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (NSF, ITS, ETL, EPH, UL Sanitation or CSA).

17K100 Floors - Acceptable Materials

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Submit a sample of the stone tile for evaluation and approval prior to installation. Floor must be smooth, nonabsorbent and easily cleanable.

Quarry tile coved base on top of stone tile must either be "slim foot" or keyed into the floor to create an integral 3/8-inch radius with the floor.

Description: Quarry tile, ceramic tile, commercially approved sheet vinyl (with a minimal wear layer thickness of 0.055 inch) and some commercial grade two part epoxy coatings (or seamless troweled epoxy floor systems) are acceptable.



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME BISTRO CAFE & BAR	DATE 8/25/2016
LOCATION 14-16 STATE ST, REDLANDS, CA 92373	INSPECTOR Jane Troy

17K152 General Protection - Sneeze Guards - Display

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114060(a)

Inspector Comments: If oysters are to be displayed on ice for customers viewing, they must be protected from contamination. Recommend an ANSI listed iced display case which drains to a floor sink.

Description: Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the customer's mouth and the food being displayed.

17K156 General Protection - Splash Guards - 12"

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Install a splash guard as specified below between the prep and utensil washing sinks.

Description: A twelve (12) inch Splash Guard is required between the prep and warewashing sinks or between a handwash sink and food prep sink or tables (when they are located less than eighteen [18] inches apart).

17K158 General Protection - Splash Guards - 6"

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113953(b)

Inspector Comments: Install a splash guard as described below between the handwash sink in the bar and the adjacent ice bin.

Description: A six (6) inch metal Splash Guard is required between the handwash sink and warewashing sink (when they are located less than twenty four [24] inches apart).

17K159 General Protection - Splash Guards - 8"

Compliance Date: Not Specified

Not In Compliance

Reference - Reference Number - SBC Policy

Inspector Comments: Install a splash guard as described below between the fryer and range.

Description: An eight (8) inch Splash Guard is required between open flame and fryers (when they are located less than sixteen [16] inches apart).

17K310 Storage - Liquor

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Floor plan currently shows 30 linear feet of dry food storage shelving. A minimum of 32 feet is required for the kitchen in addition to 16 feet required for the bar. Provide a back-up storage room in this building to hold a minimum of 18 additional feet of 3-4 tier high storage shelving.

Description: Provide a liquor storage room equipped with approved type shelving, convenient to the bar, in addition to the required backup dry food kitchen storage facilities. Within the liquor storage room, provide at least 16 linear feet of shelving units.

17K383 Vermin - Air curtain - Delivery Doors

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Install a microswitch activated air curtain above the door designated to received deliveries. Locations can be discussed during preliminary inspection.

Description: Delivery doors shall be equipped with a microswitch activated air curtain device that delivers an air velocity of at least 750 feet per minute, measured three (3) feet above the floor. The curtain of air shall cover the entire width of the door. For delivery doors that are wider than four (4) feet, the air curtain must produce an air velocity of at least 1600 feet per minute, as measured three (3) feet above the floor.

17K852 Plans - Inspections Required

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114349

Inspector Comments: Call this department at 800-442-2283 to schedule a preliminary inspection after interior finishes have been completed and prior to equipment being set.

Description: A preliminary inspection shall be done when the floors, walls, and ceiling finishes are complete and the equipment is in place. A final inspection will be needed in order to receive Health Permit approval from this Agency. Health permit approval is required prior to opening the food facility or storing food or beverages. When work on the project has progressed to the point of requiring an inspection, please contact us at least five (5) working days in advance in order to help us accommodate your request.



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME BISTRO CAFE & BAR	DATE 8/25/2016
LOCATION 14-16 STATE ST, REDLANDS, CA 92373	INSPECTOR Jane Troy

Overall Inspection Comments

This food facility will be located in a historic building in downtown Redlands. There are to be two food facilities located on the first floor and an office located on the second floor. Both food facilities will share three restrooms on the first floor and two on the second floor. The restroom on the first floor is supplied with hot water from one of the restaurants. The restroom on the second floor has it's own electric water heater. Both restaurants will share a grease interceptor which is located outside the building.

Prior to final inspection, both food facility owners/operators will sign an agreement provided by this department spelling out the shared responsibility for use of restrooms, water heater and grease interceptor.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0